



1st October 2015 to 31st March 2016

DINING IN STYLE



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

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The Hall

Viewed by some as the most magnificent Hall within the Colleges of Cambridge, this splendid room is housed in a 16th century building with an impressive hammerbeam roof and fine old linen fold panelling. It is ideal for large receptions, sit down lunches and dinners, wedding parties, buffets or other events.

The Hall can seat up to 300 in comfort and we can cater up to a maximum of 300 for receptions and buffets.

The Wordsworth Room

This attractive 450 year old room was where William Wordsworth lived when he was an undergraduate in the 1780's and he described these rooms in his autobiographical poem, "The Prelude".

The room is ideally suited for functions between 20 and 50 people sitting down, or up to 60 for stand up buffets or receptions.

It has its own adjacent cloakroom attached.

The Parsons Room

Steeped in history, this room is named after Charles Parsons, the well-known engineer. Its intimate setting lends itself for smaller dinner parties, seating up to 16 people or a maximum of 28 for buffets or receptions.

Old Music Room

Situated in First Court, the Old Music Room, which originally was a teaching room for the students, is the ideal venue for drinks receptions and light finger buffets for up to 60 guests.



General Information

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DINING IN STYLE

All staff have been fully trained in Allergy Management and we have an allergy audit every year. If you have queries on allergies or any other dietary needs, please let a member of staff know when booking/organising your event. We are working towards allergy accreditation.



We have been awarded 2 stars by the Sustainable Restaurant Association. This is in relation to our sourcing policy, staff welfare and training, as well as the protection of the environment.



The following canapés are ideally suited to have with pre-luncheon or pre-dinner drinks. When booking a function please enquire about making use of the College Grounds in which to hold your pre-luncheon or pre-dinner reception. Some canapés are served warm.

(a) A selection of meat, fish and vegetarian canapés
(three canapés per cover) *see list below*

(b) A selection of meat, fish and vegetarian canapés
(six canapés per cover) *see list below*

List of Canapés

- Gougère with Aged Comte Cheese (v)
- Pea Kachari (v)
- Mini Spinach and Raisin Pasties (v)
- Mini Bacon Quiche Tarts
- Ratatouille Samosas (v) *(served warm)*
- Ogen Melon with Italian Cured Ham
- Water Chestnuts wrapped in Bacon *(served warm)*
- Mini Baked Jacket Potatoes with a Watercress Mayonnaise (v)
- Korean Style Prawn Lollies
- Spiced Venison Puffs
- Thai Beef Salad in Rice Paper Rolls
- Ogen Melon and Serrano Ham Brochettes
- Porcini Arancini *(mushroom rice balls)* (v)
- Plum Tomatoes, Westcombe Cheddar Cheese and Basil on Sticks (v)
- Silver Beet Rolls filled with Chickpeas (v)
- Pumpernickel with Pinney's of Orford Smoked Scottish Salmon
- Avocado and Tomato Piadini (v)
- Tandoori Chicken Rolls *(gluten free)*
- Cherry Tomatoes filled with Goat's Cheese (v)

**When booking, please ask about allergen ingredients
that may be contained in any of the canapés**

(v) = Vegetarian

Sandwiches

Pinney's of Orford Smoked Scottish Salmon
on Granary Bread with Cucumber, garnished with Salad
(Vegetarian available)

Assorted Olives

Vegetable Crisps

Crusty Rolls

Chipotle Spiced Braised Ox Cheek Sloppy Joe with Celeriac Slaw
(Vegetarian available)

Sticky Chicken Wings with Blue Cheese Dip
(Vegetarian available)

St John's Sausage Rolls, made with Newmarket Sausage
(Vegetarian available)

Spicy Cauliflower Muffin

Fresh Fruit Bowl
(2 pieces per person)

Deluxe Rolls

Pressed Sandwiches (Ciabatta)
with Yorkshire Ham, Aged Emmental Cheese and Cos Lettuce
and a Dash of Dijon Mustard Mayonnaise, garnished with Crisps

Spinach, Pineapple and Apple Smoothie in a Shot Glass

Salty, Sweet Orange and Tahini Pretzels

Artisan British Cheese Plate with Peeled Celery, Grapes
and St Peter's Fig and Spelt Crispbreads

Fresh Fruit Bowl

(a)

Parsley and Feta Pogaca (mini pies) from Turkey

Assorted Vegetarian Sushi and Soy Sauce (v)

Thai Red Curry Scotch Eggs

St John's Sausage Rolls

Stilton Croquettes with Walnut and Celery Mayonnaise Dip (v)

Spicy Salmon Gunkan

Ratatouille Samosas (v)

Mini Black Pudding, Apple and Bacon Pies

Butternut Cashew Pohpiah (v)

Lincolnshire Beef and Spring Onion Momos with a Fiery Tomato Chutney

Tabbouleh Lettuce Wraps (v)



Mini Salted Caramel Éclairs

(b)

Crispy Chicken Spring Rolls with Mustard and Ginger Dipping Sauce

Cauliflower Pakora with Carrot Raita (v)

Newmarket Sausages on Sticks with Tomato Relish

Bacon, Bourbon and Butterscoth Mince Pies

Baked Mini Peppers filled with Spiced Paneer (v)

Cashew Blue Cheese Straws (v)

Crudities of Peeled Celery, Carrot and Cucumber with Hummus (v)

Red and Yellow Pepper and Mushroom Gunkan (v)

Lamb and Pine Nut Fatayer

Tabbouleh Lettuce Wraps (v)

Mini Spicy Potato and Mango Chutney Chapati Wraps (v)



Glazed Seasonal Fruit Tartlets filled with Crème Pâtissière

(a)

Chicken Kung Pao

Skagenröra, Cos and Dill
(*prawns in crème fraîche, sweet mustard, dill and fish roe*)

Lentil Kofte with Pomegranate Jam (v)

Spinach Pide

Warm Salad of Chickpeas, Roasted Peppers, Basil and Lemon Dressing

Coleslaw with Tarragon (v)

Red Oak Leaf, Pear and Cashel Blue Salad with a Miso Dressing

Hot Clove and Cardamon Rice (v)

Small Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Sourdough Bread Rolls (*served warm*)



Pecan Squares

(b)

Mexican Pork Fajitas in Warm Spelt Wraps

Pinney's of Orford Sliced Smoked Trout with Lime and Horseradish Sauce

Paneer, Coriander and Spice Fritters (v)

Red Onion Tabbouleh with Toasted Pine Nuts and Pomegranate (v)

Leek, Goat's Cheese and Currant Spanakopita Cigars (v)

Miso, Avocado and Butter Bean Salad (v)

Waldorf Salad (v)

Hot Potatoes with Black Natural Swedish Sea Salt (v)

Small Lettuce and Herb Leaves (v)

A Selection of Relishes and Dressings

Dark Rye Rolls (*served warm*)



Bread and Chocolate Tiramisu

(v) = Vegetarian

(a)

Lincolnshire Beef Stroganoff with Gherkins and Sour Cream
Pinney's of Orford Smoked Mackerel with a Courgette Chutney
Cabbage Dolmades stuffed with Rice and Herbs (v)
Coleslaw, Haricot Bean, Date and Basil Salad with Lemon Dressing (v)
Marinated Spelt with Beetroot and Watercress (v)
Sliced Tomato Salad with Horseradish Dressing (v)
Tamarind Rice (v)
Assorted Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Soda Bread Rolls (*served warm*)



Cocoa Rye and Cardamon Custard Tart
with a Compôte of Winter Fruits
Artisan British and Irish Cheeses
with Grapes, Celery Rémoulade and St Peter's Crispbreads
Fresh Seasonal Fruit Basket
Fairtrade Coffee or Estate Handpicked Tea

(b)

Chettinad-style Free Range Chicken
Pinney's of Orford Wester Ross Smoked Scottish Salmon
with Lemon and Sauce Verte
Warm Individual Aubergine Pies (v)
Jarred Beetroot Salad with Spinach (v)
Squash, Roasted Tomato, Pepper and Black Bean Salad (v)
Rhubarb, Fennel and Celery Salad (v)
Warm Potatoes with Soya Beans (v)
Assorted Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Wholemeal Spelt Rolls (*served warm*)



Lemon Mousse with Lemon Pastries
Artisan British and Irish Cheeses
with Grapes, Peeled Celery and Charcoal Wheat Wafers
Fresh Seasonal Fruit Basket
Fairtrade Coffee or Estate Handpicked Tea

Lobster Bisque with Rouille

a rich shellfish soup with rouille, a sauce of olive oil, breadcrumbs, garlic, saffron and chilli

Wild Mushroom Soup *

whisked like cappuccino with mushroom tobacco

Mohinga

a fish soup with spices

(Burmese rice noodle soup, it is considered the national dish of Myanmar)

French Onion Soup

with gratinated crostino of Aged Comte

Velouté of Split Peas

topped with Parmesan croutons and strips of Iberico ham

Ribollita Tuscan Soup *

with extra virgin olive oil and toasted ciabatta rubbed with garlic

* Suitable for Vegetarians



Roasted Pigeon Salad

with poached quince and a sherry vinegar and quince dressing

Pinney's of Orford Wester Ross Smoked Scottish Salmon

*with local asparagus, watercress and rocket leaves tossed
in Lavinyeta Estate olive oil with unwaxed lemon*

Spiced Pressed Pheasant and Raisin Terrine *

with courgette pickle, grilled radicchio and toasted sourdough

Baby Squid

with rice cakes and green peppercorns

Hot Gressingham Duck Salad

*with hand-dived scallops, pickled cucumber, ginger,
roasted soya beans and rocket lettuce*

Fried Rillons with a Poached Free Range Egg

*served with spinach, red oak leaf and Parmesan bread croutons,
honey, cider and mustard dressing*

* Will be Guinea Fowl after 1st February 2016
when Pheasant is out of season

NOTE for a fish course to be served as a first course
(from the fish course section), there is a £2.50 supplement per person



Lobster Shepherd's Pie *
a College signature dish
spinach, mushrooms and lobster topped with
creamy potatoes and served with lobster sauce

Roasted North Sea Cod Fillet
served on braised butter beans, with gremolata
and sauce Romesco

Poached Lemon Sole Fillet
with white wine cream sauce, peeled green grapes and parsley

Hake Fillet
with a cooked confit of onions and coriander,
with a little coriander beurre blanc

Scottish Salmon Fillet
with Nilgiri korma gravy, raw mango pickle and yoghurt rice

Pan Fried Halibut Fillet **
with lemon butter, wood ears, oyster mushrooms and Chinese beer

* £1.50 supplement per person

** £2.50 supplement per person



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Alcoholic

Champagne Sorbet

Pink Champagne Sorbet

Madame Butterfly

(Not an actual sorbet but a spicy refreshing drink from Asia. Similar to a Bloody Mary)

Non- Alcoholic

Faludeh

(rice noodle and rose water sorbet)

Citrus and Black Pepper Sorbet

Raspberry Sorbet

White Chocolate Sorbet

Passion Fruit Sorbet

Green Tea Frozen Yoghurt

Savoury

Gazpacho Sorbet with Lime

Tamarind Cooler

All the above sweet sorbets are garnished with mint

Selection of traditional roasted meats to be chosen from:

Roast Rib of Lincolnshire Beef *
*served with Yorkshire pudding, beef jus
and a horseradish crème fraiche*

Roast Sirloin of Lincolnshire Beef *
served with a Chasseur sauce

Roast Leg of Suffolk Lamb
with anchovy, caper and honey dressing and a piquant sauce

Roast Loin of Suffolk Pork
*served with a ginger, soy and black vinegar sauce
and glazed spring onions*

Local Venison Wellington *
*venison wrapped in spinach, paté and puff pastry, baked
until golden brown. Served with a Grand Vaneur sauce*

Roast Free Range Chicken Supreme
in the Goan style, with crispy skin, spice, coconut gravy and lentil salad

* £4.20 supplement per person

Roast Pheasant Supreme with Polpettine ***
with roasted squash and pomegranate molasses

Lincolnshire Beef Fillet Bareuzai **
with shallots, mushrooms and red burgundy sauce

Free Range Chicken Supreme
with a confit of chicken leg in filo, with cinnamon, orange and spices

Roasted Loin of Local Venison **
*with a parsnip, blue cheese and venison croquette, venison jus
with a touch of chocolate and kimchi*

Canon of Suffolk Lamb
*with a crust of brioche, coriander and Stoke's English mustard
with kale and walnut pesto and a Charcutière sauce*

Free Range Suffolk Pork Fillet
*with apple purée, Wensleydale cheese, creamed cavolo nero
and liquorice gravy*

** £4.20 supplement per person

***Available 1st October to 1st February

Guinea Fowl used after the 1st February

For soups please see soup section

Beetroot and Spinach Pkhali
*a dish from Georgia based on cooked and raw vegetables,
Feta and pomegranate*

Grilled Lemongrass Tofu with an Indonesian Style Rujak Salad
*farmed tofu, cooked with lemongrass and served with salad,
cooked pineapple, tomatoes, mango and peanuts*

White Roasted Porcini Mushrooms
served with a pine nut picada

Westcombe Cheddar Farinette
with puy lentil bourguignon and pickled pear

Courgette, Chard and Feta
*free form open pie, served with a salad of watercress
and shallot in Lavinyeta Estate olive oil*

Vegetarian Cheese Dumplings
*with fresh and dried mint and a tomato
and pomegranate dressing*



Braised Tofu, Carrots and Shiitake Mushrooms
with a croquette of celeriac

Mushroom and Pepper Biryani
rice, mushrooms and red pepper, cooked together with spices

Savoy Cabbage Rolls
cabbage leaves filled with carrots, onions, peppers and cumin. Served hot with cucumber in lemon vinaigrette, a coriander cream and deep fried curry leaves

Spinach, Lentil and Courgette Shepherd's Pie
topped with creamy potatoes and Somerset Cheddar and served with braised spiced chickpeas

Warm Beetroot Tart with a Poppy Seed Crust
with a white bean and fennel filling served with tartare of beetroot and a salad of watercress

Roasted Cauliflower with Meyer Lemon and Brown Butter
with watercress, pink peppercorns and a butter bean croquette



Water Pudding
*a College signature dish
with Japanese salted ice cream, seasonal berries
and an orange tuille biscuit*

Tarte à l'Badrez
*prune tart with a custard filling served with an Armagnac
and prune ice cream and sauce anglaise*

Warm White Chocolate Fondant
coffee sauce anglaise and confit of date ice cream

Green Tea Pannacotta
*with sake marinated dried cherries, green tea sauce anglaise
and honey tuille biscuit*

Tian of Layered Dark Chocolate and Caramel Mousse
with winter berries, Malteser ice cream and a praline sauce

Spiced Pineapple
*sliced thinly with a coconut sorbet, candied ginger
and mini pineapple jellies*



Savouries and Artisan Cheeses

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Pot Sticker with Black Vinegar
wok fried dumpling (Vietnamese street food)

Diablotins d'Epicure
*warm toast topped with Roquefort and chopped walnuts,
seasoned with cayenne pepper*

Scotch Woodcock
soft scrambled egg on buttered toast with capers and anchovies



A careful selection of Artisan Farmhouse British and Irish Cheeses
with peeled celery, grapes and wheat wafers



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Starter

Cream of Tomato Soup

Melon and Pineapple Cocktail

Main Course

Powter's Newmarket Sausages
grilled with creamed potatoes

Homemade Fish Fingers
with buttered peas and chunky chips

Pasta in a Creamy Sauce
with ham and herbs or with bolognaise sauce

Roast Chicken Supreme
*with a bacon roll, chicken gravy,
potatoes and vegetables*

Desserts

Fresh Fruit Salad

Banana Split
with chocolate sauce, nuts and whipped cream
(please specify no nuts if that is your requirement)

Chocolate Mousse
with a caramel topping

Trio of Ice Creams
special ice cream made at St John's
with a raspberry sauce and flake



Booking Terms & Conditions

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DINING IN STYLE

1. All functions must be confirmed by us in writing (which includes email). The contract is between us and you/the named organisation and not any other person or organisation for whom you may be booking. Once confirmed by us the booking is a legal contract between yourself and us. We will send you a function sheet once you return the booking form.
2. Details of menus, wine selections, special dietary requirements and other information relating to a function, must be indicated on the attached booking form. Once completed, this form should be sent to the Catering Office **at least three weeks before the date of the function.**
3. Please discuss your access requirements with us in advance of your booking so we can assist with catering for your party's specific needs.
4. **Final numbers must be confirmed in writing at least three full working days prior to the function.** Accounts will be based upon the final number or the attendance figure, whichever is the greater.
5. A choice of menus **cannot** be provided **except to cater for dietary needs.**
6. All prices indicated provide for dinners to commence up to 20:00 and finish by 23:00. An additional surcharge will apply if the dinner commences after 20:00. Please see Tariff.
7. All prices indicated include flower posy bowls on the tables and typed menus. Place cards can be printed by us at an additional charge or you may provide your own. You will need to inform us of this in advance.
8. Preparing formal table plans is your responsibility. However, we need to view plans **at least one week before** the function or we will set up the venue as we think appropriate in our professional judgement.
9. All accounts are subject to the prevailing VAT rate, unless your organisation qualifies for exemption and confirms that exemption to the College in writing prior to the event. In this instance you will need to provide us with a completed VAT pro-forma, which we will provide.
10. Payment terms are 30 days from the date of invoice. If the payment has not been made within 30 days interest will be charged at the base rate plus 5%. If paying by credit card charges of 3% will apply. If paying by a method where bank charges are payable a £20 fee will be charged.
11. If you are more than 30 days in arrears of payment for a previous event held at the College, the booking may be cancelled.
12. The College does not exclude or limit its liability for death or personal injury arising from the negligence of the College, fraud or fraudulent misrepresentation or otherwise insofar as exclusion or limitation is prohibited, void or unenforceable by law.
13. The organisation making the booking shall indemnify the College against damage to College property caused by those attending the function.
14. The College shall not be held liable for circumstances beyond its reasonable control which may prevent the us from meeting our obligations in respect of the booking. Should we need to make any amendments to your booking we reserve the right to offer alternative facilities at our discretion or cancel the booking. In the event of cancellation, the College's sole liability shall be to refund to you any money paid in advance towards the booking.
15. We reserve the right to cancel the booking without notice if;
 - (a) in our opinion, the booking might prejudice our reputation;
 - (b) you are in breach of these terms and conditions.
16. Smoking is prohibited in all buildings across the College.
17. The term 'College' shall include St John's College and its wholly owned subsidiary company, St John's Enterprises Limited.
18. We and you agree that no person who is not a party to this agreement shall have the benefit or be capable of enforcing any term of this agreement.
19. These terms and conditions are subject to our Code of Practice on Freedom of Speech and such legislation as from time to time may apply. You must notify us if there are any material changes to your booking in order that we may consider these in accordance with the code and any relevant legislation.
20. **Weddings only** - We do not have the facility to provide an evening venue with a DJ/music but can provide you with details of partner venues who may be able to cater for this part of your event.

Cancellation Charges

Time prior to the date of the function	Cancellation charge at % of the function cost
More than 28 days but not more than 90 days	50%
More than 5 working days but not more than 28 days	75%
Within 5 working days	100%

Stated upon original confirmation booking form. (i.e. the above tariffs will be applied to the number below 90% of the original booking).

The cancellation charge will not include drinks, unless specifically purchased for the event.

All other variations will be charged at the agreed rates.

The price you will be charged will be our current tariff.

**For further information please contact the Catering Office
on 01223 338615 or email: catering@joh.cam.ac.uk**

Booking Form

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DINING IN STYLE

Organiser's Name: _____ Host/Contact Name on the Evening: _____

Company Name: _____ Host/Contact Telephone No: _____

Company Address: _____

Telephone: _____ Email Address: _____

Date of Function: _____ Numbers Attending: _____

Event that you are Booking: _____

Start Time: _____ Finish Time: _____

Please print clearly your menu and wine selections below:

	MENU	WINES (Bin No)
Suffolk Crisps and Olives		
Receptions		
Sandwiches etc.		
First Course		
Fish Course		
Sorbet		
Main Course		
Vegetarian Option		
Dessert		
Artisan Cheeses	YES / NO (please delete as appropriate)	
Children's Menu		
Savoury Course		
Finger Buffet		
Stand Up Buffet		
Sit Down Buffet		

OTHER DIETARY REQUIREMENTS:

OTHER REQUIREMENTS: (i.e. reception buffet, please clearly print the type and letter of menu choice)

Printed place cards required: Yes / No

I confirm that I have read and understood the booking terms and conditions.

Signed: _____ Date: _____

- Notes:**
- This form should be completed and returned at **least three weeks prior** to the function.
 - Final numbers must be confirmed **in writing at least three full working days prior** to the function.
 - Additional requirements such as table plans, place cards, special flower displays, VIP guests etc, should be discussed and agreed separately with a member of the Catering Department.

Please ensure that you read the Dining in Style Booking Terms and Conditions.

Function Menu Tariff

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All the following prices are inclusive of service and VAT at the prevailing rate.
There is no additional charge for the hire of Dining Rooms, except for drinks receptions (if no food is required).
The minimum number for dining is 10 guests.

Suffolk Crisps and Olives		£6.00 per cover
Receptions <i>(Description place cards are included in the price)</i>	A 3 canapés per person	£7.60 per cover
	B 6 canapés per person	£13.40 per cover
Sandwiches <i>(lunch time only)</i>		£8.00 per cover
Crusty Rolls with a Choice of Fillings <i>(lunch time only)</i>		£12.00 per cover
Deluxe Rolls with Fruit or Cheese <i>(lunch time only)</i>		£18.00 per cover
Finger Buffet	A or B	£26.90 per cover
Hot or Cold Fork Buffet	A or B	£40.50 per cover
Sit-Down Buffet <i>(includes Fairtrade tea or coffee)</i>	A or B	£46.00 per cover
Three Course Lunch *		£45.00 per cover
Three Course Dinner *		£54.50 per cover
Four Course Dinner *		£62.00 per cover
Sorbet <i>(sweet or savoury)</i>		£6.45 per cover
Artisan Cheeses from the British Isles, including Biscuits, Celery, Grapes and Dessert Bowl The cheese can be tailored to a specific region if required		£9.10 per cover
Savoury A range of classic savouries to end the meal		£6.65 per cover
Breakfast (minimum charge for 10 guests) Full cooked English breakfast with fresh orange juice, Fairtrade coffee or Estate handpicked tea, croissants, toast, jams and marmalade With a glass of Pol Roger Non Vintage Champagne		£19.50 per cover £28.50 per cover
Children's Menu 4-12 years 50% off list price		
Late Service Charge Where the food service commences at 20:00 or after		£6.00 per person per half hour
Corkage Charge Inclusive of VAT at the prevailing rate		£12.50 per bottle 75cl max size £23.00 per magnum
Wedding Receptions Please note: When selecting a three or four course meal for a Wedding Reception, the price indicated under the dinner section shown above will apply		
Tasting Menu (for Weddings) A tasting menu for your event will incur a charge of (maximum 6 guests, 2 choices for each course, wine excluded)		£500.00 minimum charge
Drinks Receptions (if no food is required) Old Music Room, Wordsworth Room, Parsons Room, Hall		£200.00 room hire charge
College Backs or New Court Cloisters		£260.00 venue hire charge
Printed Place Cards		£1.80 per cover

Prices are inclusive of assorted breads, appropriate potatoes and market vegetables, Fairtrade coffee, or Estate handpicked tea and St John's chocolate truffles where marked with an *.

Where a price is not quoted on the quote, please assume a 3 course dinner price as the basis of the quote.
If you settle your account with an International Debit Card, there will be a 2.25% Charge or 3% for a Credit Card.
Minimum charge is 3 course lunch or dinner depending on the time of day.